

WELCOME

We've been in restaurants a long time (three generations to be precise) and we love seafood; so maybe it was inevitable that sooner or later our passion for fresh fish would get the better of us. And there's so much to be passionate about- the freshness, the flavor, the variety, the surprise.

Writers might dream of writing the great American novel. We dreamed of creating the ultimate seafood experience. So true to a great American tradition, we took to the road and began the long journey down highways and byways to well-traveled destinations and out-of-the-way places in search of the essential ingredients.

We put on bibs, pulled up a seat, and soaked up the seafood experience: the funny odd hand-painted signs, the no-name dishes with unforgettable flavor, the freshly harvested oysters and clams piled high like glistening treasure troves, the hand-lettered special on ancient blackboards, and the savory simmer of every combination of spices imaginable.

One thing was clear wherever we went: People put a whole lot of themselves into their restaurants and their food- love and tradition, creativity and invention. The pleasure of preparing and sharing seafood was simple and genuine, and it brought out the best in everyone. Many times we felt as if we'd been welcomed into somebody's home.

We came back so full of ideas and impressions we thought we'd burst. The next step was obvious: to let our exuberance be our guide in bringing them all together in one single, spectacular place filled with camaraderie and celebration, and the things we love best.

By the way, our journey is not over- we just want to share this leg of it with you.

-King's Fish House

"Welcome to the House that Seafood Built!"





DRAUGHIS	160z	22 oz
Coors Light Light Lager 4.2% Golden, CO	6.00	8.50
Smog City Li'l Bo Pils Pilsner 4.4% Torrance, CA	7.50	10.00
Stella Artois Euro Pale Lager 5.0% Leuven, Belgium	8.00	10.50
Firestone Walker 805 Blonde Ale 4.7% Paso Robles, CA	7.50	10.00
King Crab Honey Blonde Ale 5.0% Eureka, CA	7.50	10.00
Four Sons "Surf City" Tropical Pale Ale 5.9% Huntington Beach, CA	7.50	10.00
Ballast Point Sculpin IPA 7.0% San Diego, CA	9.00	11.50
Stone Delicious IPA 7.7% Escondido, CA	8.50	N/A

BOTTLES & CANS

Michelob Ultra Light Lager 4.2% St. Louis, MO	6.25
Bud Light Light Lager 4.2% St. Louis, MO	5.75
Corona Extra Mexican Lager 4.6% mexico	6.75
Modelo Especial Mexican Pilsner 4.6% mexico	6.75
Sapporo Pale Lager 5.0% Tokyo, Japan	6.25
Heineken Euro Pale Lager 5.0% Amsterdam, Netherlands	7.25
Blue Moon 'Belgian' Wheat 5.4% Golden, CO	6.75
Golden State Mighty Dry Hard Cider 6.3% Sonoma, CA	7.25
Stella Liberte	6.25

Non-Alcoholic 0.0% Leuven, Belgium

SPECIALTY

\$14

PACIFIC AVENUE

Vodka, kiwi, elderflower, lemon & thyme... served on the rocks

BEAUREGUARDE

Vodka, lemongrass, muddled blueberries and fresh lemon...served up

TWO IF BY SEA

Grapefruit vodka, elderflower, honey, lemon and orange flower essence...served up

THE HERBALIST

Prairie organic gin, fresh lime, basil & mint shaken and served up

ROYAL FLUSH

Aged white rum, cucumber, lime & Aperol with a hint of sea salt...swizzled with crushed ice.

AGAVE STING

Silver tequila, lime, jalapeño, pineapple & basil on the rocks with ancho chile salt rim

PALOMA VERDE

Silver tequila, Del Maguey 'Vida', red grapefruit, Ancho Reyes Verde, lime & agave...served long

NEW YORK SOUR

A straight bourbon whiskey 'sour' ...on the rocks with a red wine float

PASSING THYME

Straight bourbon, thyme, passion fruit liqueur Aperol, honey & lemon....served up

BARTENDER'S SPECIAL

ROOT & SMOKE

Silver tequila, Del Maguey 'Vida' mezcal, agave, roast beet puree, lime, and egg white...served up

CLASSIC

\$13 -

MOSCOW MULE

Vodka, fresh lime and Regatta ginger beer on ice in a copper mug

OLD FASHIONED

Straight bourbon whiskey, sugar and bitters over block ice with orange essence

\$14 -

DARK & STORMY

Gosling's Black Seal Rum, fresh lime, and Regatta ginger beer...served long

PIMM'S CUP

Pimm's No.1 with fresh lemonade...served long charged with lemon-lime soda

\$15 —

CADILLAC MARGARITA

Silver tequila, agave syrup, fresh lime and OJ over ice with a Grand Marnier float

ZERO PROOF

\$6.75

BERRY SMASH

Fresh lemonade, muddled with mint & raspberries

HIBISCUS LIMEADE

Fresh limeade and house made hibiscus syrup charged with lemon-lime soda

THE SPA

Fresh limeade and cucumber...charged with Regatta ginger beer

WHITES 📍 🗯



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ecoy' by Duckhorn	13.50	5
alifornia 2022		
akebread Cellars		7:
apa Valley, California 2022		
loudy Bay		82
arlborough, New Zealand 2022		
———— CHARDONNAY —		
rtoise Creek 'Jam's Blend'	11.00	4
odi, California 2022		
endall-Jackson Reserve	12.50	47
alifornia 2021		
ı Crema	15.50	59
onoma Coast, California 2021	10.00	
ordan assian River, Sonoma, California 2021		69
ombauer arneros, California 2021		94

SPARKLING ?





Taittinger 'La Francaise' Brut 85 Reims, Champagne NV





REDS	Ĭ	
ROSÉ		
Bieler Pere et Fils 'Sabine'	11.00	41
Aix en Provence, France 2022		
PINOT NOIR		
'Decoy' by Duckhorn Vineyards	11.50	43
California 2021		
Argyle	15.50	59
Willamette Valley, OR 2021		
———— MERLOT —		
14 Hands	11.00	41
Columbia Valley, Washington 2021		
CABERNET SAUVIG	NON —	
Tortoise Creek	11.00	41
Lodi, California 2021		
Joel Gott '815'	13.00	49
California 2021		
Educated Guess	15.50	59
Napa, California 2022		
Justin Vineyards		68
Paso Robles, California 2020		
BOLD REDS -		
Alamos Malbec	11.00	41
Mendoza, Argentina 2021		
Stag's Leap Wine Cellars 'Hands of Time	ŗ	72
Napa Valley, California 2019		

WHISKEYS

———— BOURBON ———	
Evan's Williams Bardstown, KY 86 proof	11.00
Four Roses Small Batch Lawrenceburg, KY 90 proof	12.00
Elijah Craig Small Batch Bardstown, KY 94 proof	12.00
Bulleit Frontier Lawrenceburg, KY 90 proof	12.50
High West 'American Prairie' Park City, UT 92 proof	13.00
Maker's Mark Loretto, KY 90 proof	13.00
Woodford Reserve Versailles, KY 90 proof	14.00
Knob Creek Clermont, KY 100 proof	14.00
Basil Hayden Clermont, KY 80 proof	14.00
Booker's Small Batch Clermont, KY ~125 proof	17.00
RYE	
Rittenhouse Bonded Bardstown, KY 100 proof	12.00
Bulleit Frontier Rye Lawrenceburg, KY 90 proof	12.50
Templeton 4Yr Templeton, IA 80 proof	12.50
Michter's US1 Rye Louisville, KY 85 proof	14.50
BLENDED -	
Jameson Dublin, Ireland 80 proof	12.00
Monkey Shoulder Dufftown, Morayso proof	12.50
Crown Royal Ontario, Canada 80 proof	13.00
Johnnie Walker Black Aryshire 80 proof	14.00
——— SINGLE MALT SCOTCH —	
Glenlivet 12Yr Moray, Highlands 80 proof	14.00
The Macallan 12Yr Speyside 86 proof	14.50
Laphroaig 10Yr Isle of Islay 80 proof	15.50
Oban 14Yr Oban, Western Highland 86 proof	17.00
JAPANESE	
Kaiyo Mizunara Oak Japan 86 proof	15.00
Kaiyo Mizunara Oak Cask Japan 103 proof	17.00

SPIRITS

RUM	
Cruzan Aged Light St. Croix 80 proof	11.00
Diplomatico Mantuano 8 Year Venezuela 80 proof	11.50
Bacardi Superior Light Cuba 80 proof	11.50
Gosling's Black Seal Bermuda 80 proof	11.50
El Dorado 8 Year Guyana 80 proof	12.00
Captain Morgan Virgin Islands 70 proof	12.00
Ron Zacapa 23 Year Guatemala 80 proof	14.00
TEQUILA / MEZCAL	
Rancho Alegre Silver Jalisco 80 proof	11.00
El Jimador Silver Jalisco 80 proof	11.50
Cuervo Tradicional Silver Jalisco 80 proof	11.50
Del Maguey 'Vida' Mezcal Oaxaca 84 proof	12.00
Casamigos Blanco Jalisco 80 proof	13.50
Cazadores Reposado Jalisco80 proof	13.50
Patrón Silver Atotonilco, Jalisco 80 proof	14.00
Casamigos Reposado Jalisco 80 proof	14.50
Patrón Añejo Atotonilco, Jalisco 80 proof	15.00
Don Julio Añejo Jalisco 80 proof	15.00
Don Julio Añejo 1942 Jalisco 80 proof	25.00
GIN	
Prairie Organic Minneapolis, MN 80 proof	11.00
Beefeater London, UK 94 proof	11.50
Tanqueray Scotland, UK 94.6 proof	12.00
Bombay Sapphire Whitchurch, UK 94 proof	12.50
Hendrick's Girvan, Scotland, UK 88 proof	13.50
VODKA	
New Amsterdam Modesto, CA 80 proof	11.00
Deep Eddy Grapefruit Dripping Springs, TX 70 proof	11.50
Stolichnaya Riga, Latvia 80 proof	12.00
Absolut Ahus, Sweden 80 proof	12.00
Tito's Hand Crafted Austin, TX 80 proof	12.00
Ketel One Schiedam, The Netherlands 80 proof	13.50
Belvedere Polmos Zyrardów, Poland 80 proof	13.50
Grey Goose Cognac, France 80 proof	13.50

DESSERTS

\$8

HOMEMADE ICE CREAM

Chocolate or vanilla bean

\$11

CREME BRULEE

Vanilla bean custard, caramelized sugar top

\$11.50

KEY LIME PIE

Nellie & Joe's Key Lime, homemade, whipped cream

\$12

BREAD PUDDING

Jack Daniel's whiskey sauce, raisins, vanilla bean ice cream

\$13

NEW YORK CHEESECAKE

Strawberry purée, homemade whipped cream

OLD FASHIONED CHOCOLATE CAKE

Strawberry purée, homemade whipped cream

- \$14 —

HOOKED ON BUTTER CAKE

Vanilla bean ice cream, homemade whipped cream, berries

COFFEE & TEA

'Bitches Brew' Organic Dark Roast	
by Groundwork Coffee co.	4.50
Espresso	5.50
Cappuccino	6.25
Cafe Latte	6.25
Americano	5.50
Assorted Teas	4.50

PURVEYORS

Thank you for dining with us. From fisherman and farmers coast to coast and around the world, a lot of love and care went into the fresh fish, live seafood, and produce you enjoyed. This is a special thanks to our purveyors, and the partnerships they have forged with us over the 75 years that we've been in the restaurant business. We've searched the far corners of the world, and all over this great country to bring you the finest seafood, but it wouldn't be possible without the men and women that catch the fish, grow the oysters, harvest the fields, and deliver it to our back door.

TAYLOR SHELLFISH FARMS **CARLSBAD AQUAFARMS BAYWATER SHELLFISH DICARLO SEAFOOD** LITTLE WING OYSTER LTD. **ISLAND CREEK OYSTERS BLUE ISLAND OYSTER COMPANY** PANGEA SHELLFISH COMPANY MORRO BAY OYSTER COMPANY RAPPAHANOCK RIVER OYSTERS LIVE/DEAL SEAFOOD FRESH CATCH SEAFOOD MARINELLI SHELLFISH **OCEAN CRYSTAL J&J MCDONNELL** KINGFISHER TRADING **BOSTON WHOLESALE LOBSTER NANTUCKET SEAFOODS NEW ZEALAND SEAFOOD GARDEN & VALLEY ISLE SEAFOOD**

PACIFIC FRESH FISH

SANTA BARBARA FISH MARKET

TROPICAL AQUACULTURE

